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September 23, 1999

Dockets Management Branch (HFA-305)  
Food and Drug Administration  
5630 Fishers La., Rm. 1061  
Rockville, MD 20852

RE: Docket nos. 98N-1230, 96P-0418, and 97P-0197

Dear Sir or Madame:

I am writing in response to your search for ways of reducing salmonella in eggs. This is a very important matter for me as I have a depressed immune system and am particularly vulnerable. Recent scientific studies (including one by the U.S. government) have shown that the practice of forced molting increases the frequency and severity of *Salmonella enteritidis* among hens. The stressful conditions weaken their immune systems so badly that they become prone to disease and salmonella infections. The result is sick birds and contaminated eggs.

In my opinion, the most effective and direct way to reduce salmonella in eggs would be to eliminate the practice of forced molting. More must be done than simply putting warning labels on egg cartons and regulating refrigeration temperatures. I, for one, would be happy to pay a few extra cents (even dollars) for a carton of guaranteed salmonella-free eggs. It would also set my mind at ease to know that hens were not tortured before their eggs arrived on my plate.

Sincerely yours,

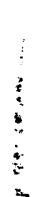


Karen Colterjohn

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HEALTH AND HUMAN SERVICES  
FOOD AND DRUG ADMINISTRATION  
**CROSS REFERENCE SHEET**

Docket Number/Item Code: 98N-1230/C725

See Docket Number/Item Code: 97P-0197/C726  
96P-0418/C725